



*Catherine and her Dad dug up a 300 ft by 100 ft plot on their farm in VT. They planted watermelons, squash, zucchini, and pumpkins. Their neighbors joke during the summer that if they leave their cars unlocked, they will find it filled with all the surplus zucchini.*

**When were you an intern at the farm?**

I started volunteering at the farm June 2007 as part of our farm share, but in subsequent years, I continued spending summers and weekends working at Angino (August 2012).

**What work did you like the most on the farm?**

For me, teaching the volunteers was the most rewarding experience I got out of my time on the farm. Each volunteer had his or her reason for being there, for being passionate about eating locally, sustainably. When pulling radishes and tying them up in bunches, or on knees weeding beds, you could always find someone willing to tell a story (there was the man who moved to Israel and lived in a tent for a year, learning the language as he went; the farm hand who used to be a dancer in NYC; my peer who could do tricks on the swing set outside the farm house from years of circus camp). It was really rewarding to take a skill I had been taught, such as harvesting squash without breaking stems, and teach it to others.

**What did you like the most about the experience?**

I loved the dirt permanently creased in my hand, though I hated the smell of ripe tomatoes that stained skin yellow. After four years at the farm, I learned how to be faster at trimming leeks and more careful watering seedlings. I learned how to work hard and

longer. What kept me coming back over the years were the people and conversations we had at lunch. These were the folks who sparked my interest to start my own vegetable garden, to understand some of the flaws in our food system, and to pursue this nagging optimism for a remedy into college.

**What year are you in college and what are you studying?**

I'm a freshman at Cornell's Charles H. Dyson School of Applied Economics and Management concentrating in Agriculture Business

**How does your college experience relate to what you did at the farm?**

Angino inspired me as a middle-schooler to start my own vegetable garden, both at school and at home. In high school, it provided structure and pushed me to meet new people. And in college, the ideas that I collected over the years have manifested into a passion. I hope to pursue a career in agriculture policy, acknowledging that all farms are businesses.

**What is your favorite vegetable and how do you like to cook it?**

I'm a sucker for a springhead of lettuce with goat cheese, walnuts, and balsamic.